

EASY RECIPE

Baby pumpkins with garlic custard

They're so cute, they're practically decor. Although you can use any small edible pumpkins, the Baby Bear works best; other varieties don't hold as much custard.

Preheat oven to 400°. Bake 6 small pumpkins until just tender, about 20 minutes. Cut off tops and set aside, then scoop out seeds. In a medium bowl, whisk together $\frac{1}{3}$ cup each heavy cream and whole milk with $\frac{1}{2}$ tsp. minced garlic, 1 tbsp. finely shredded parmesan cheese, 2 eggs, and $\frac{1}{8}$ tsp. each salt and freshly ground white pepper. Pour mixture into a measuring cup. Arrange pumpkins in a baking dish large enough to hold them without crowding. Divide custard mixture among pumpkins and cover with tops. Pour enough water into dish to reach halfway up sides. Bake until custard jiggles only slightly, about 30 minutes. Remove from dish and let cool 5 minutes.